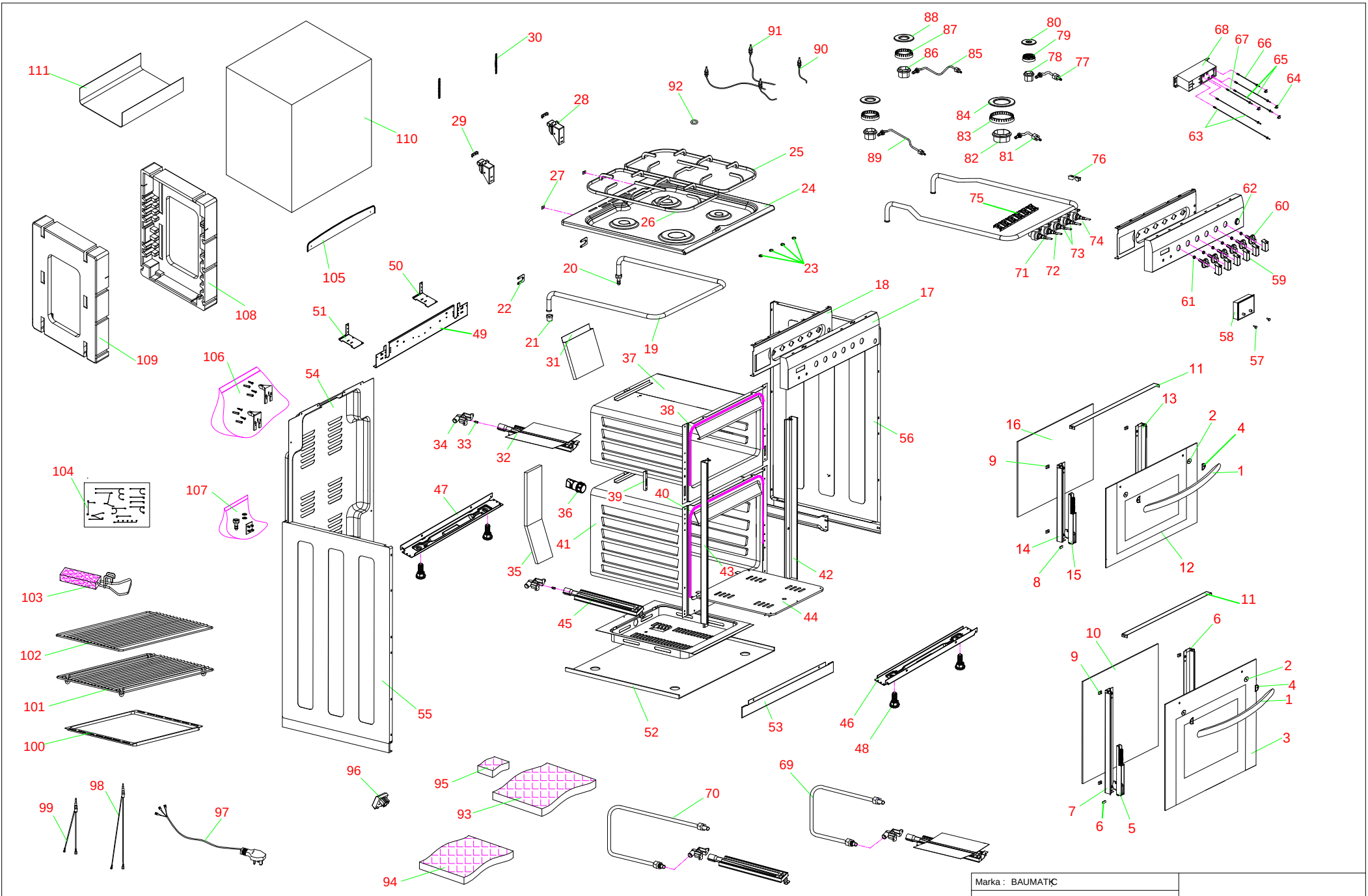
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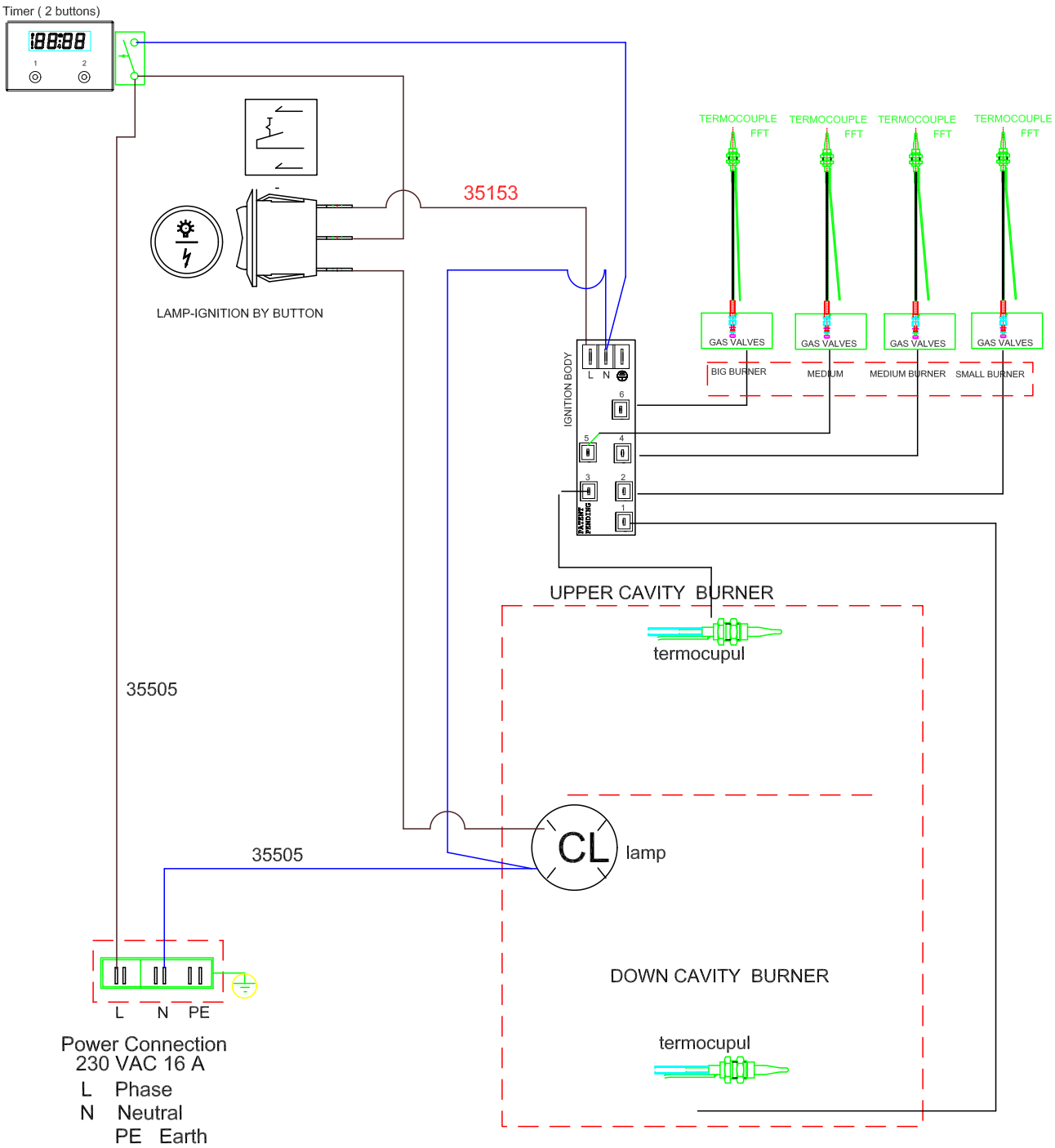
Baumatic

Spare parts list for Baumatic model *BCG520W*

Position	Prefix	Supplier Item code	MODEL NUMBER	Description UK	Currency	Price
1	XTRM	33641-BL	BCG520W	Handle	€	0.00
2	XTRM	33830-BL	BCG520W	Handle washer	€	0.00
3	XTRM	91366	BCG520W	Outer door glass main oven - complete	€	0.00
4	XTRM	31816	BCG520W	Handle bushing	€	0.00
5	XTRM	40791	BCG520W	Hinge - main oven	€	0.00
6	XTRM	62677-BL	BCG520W	Door side profile R/H main oven	€	0.00
7	XTRM	62678-BL	BCG520W	Door side profile L/H main oven	€	0.00
8	XTRM	31958	BCG520W	Hinge gasket	€	0.00
9	XTRM	30566	BCG520W	Inner glass damping rubber	€	0.00
10	XTRM	32822	BCG520W	Inner glass main oven	€	0.00
11	XTRM	62618-BL	BCG520W	Door top profile	€	0.00
1-11	XTRM	86901	BCG520W	Door main oven - complete	€	0.00
12	XTRM	91367	BCG520W	Outer door glass small oven - complete	€	0.00
13	XTRM	62679-BL	BCG520W	Door side profile R/H small oven	€	0.00
14	XTRM	62680-BL	BCG520W	Door side profile L/H small oven	€	0.00
15	XTRM	40532	BCG520W	Hinge - small oven	€	0.00
16	XTRM	33747-1	BCG520W	Inner glass small oven	€	0.00
1-16	XTRM	86681	BCG520W	Door small oven - complete	€	0.00
17	XTRM	90842	BCG520W	Control panel - complete	€	0.00
18	XTRM	60726Y	BCG520W	control panel - sub panel	€	0.00
19	XTRM	32565	BCG520W	Gas rail	€	0.00
20	XTRM	31278	BCG520W	1/2" gas fitting	€	0.00
21	XTRM	40832	BCG520W	Gas rail plug	€	0.00
22	XTRM	62999	BCG520W	Gas rail bracket	€	0.00
23	XTRM	40256	BCG520W	Rubber pad	€	0.00
24	XTRM	63664-1EBL	BCG520W	Spill tray	€	0.00
25	XTRM	31509	BCG520W	Pan stand R/H - enamelled	€	0.00
26	XTRM	31510	BCG520W	Pan stand L/H - enamelled	€	0.00
27	XTRM	30838-G	BCG520W	Spill tray rear plastic	€	0.00
28	XTRM	33973	BCG520W	Spill tray rear fixing bracket	€	0.00
29	XTRM	34091	BCG520W	Spill tray rear bracket cover	€	0.00
30	XTRM	40415-G	BCG520W	Chain	€	0.00
31	XTRM	61907	BCG520W	Ventilation duct	€	0.00
32	XTRM	40746	BCG520W	Grill burner and deflector	€	0.00
33	XTRM	32050	BCG520W	Gas jet 1.15 OVEN / GRILL	€	0.00
34	XTRM	41031	BCG520W	Gas jet holder	€	0.00

35	XTRM	61908	BCG520W	Ventilation duct - main oven	€	0.00
36	XTRM	30924	BCG520W	Lamp - complete	€	0.00
37	XTRM	51407-EBL	BCG520W	Cavity small oven assembly	€	0.00
38	XTRM	31566	BCG520W	Door gasket - small oven	€	0.00
39	XTRM	40553	BCG520W	Hinge receiver	€	0.00
40	XTRM	32746	BCG520W	Door gasket - large oven	€	0.00
41	XTRM	51346-EBL	BCG520W	Cavity large oven assembly	€	0.00
42	XTRM	62418-BL	BCG520W	Décor side panel R/H	€	0.00
43	XTRM	62419-BL	BCG520W	Décor side panel L/H	€	0.00
44	XTRM	62994-2EBL	BCG520W	Large cavity base	€	0.00
45	XTRM	40747	BCG520W	Oven burner	€	0.00
46	XTRM	61744Y	BCG520W	Crossbar for front feet	€	0.00
47	XTRM	61835Y	BCG520W	Crossbar for rear feet	€	0.00
48	XTRM	31567	BCG520W	Foot M8X60mm plastic	€	0.00
49	XTRM	61740Y	BCG520W	Upper rear support panel	€	0.00
50	XTRM	61741Y	BCG520W	Support panel bracket R/H	€	0.00
51	XTRM	61815Y	BCG520W	Support panel bracket L/H	€	0.00
52	XTRM	61735	BCG520W	Chassis base	€	0.00
53	XTRM	62305-BL	BCG520W	Kick plate	€	0.00
54	XTRM	61829	BCG520W	Back panel	€	0.00
55	XTRM	51713Y-BL	BCG520W	Side panel L/H	€	0.00
56	XTRM	51712Y-BL	BCG520W	Side panel R/H	€	0.00
57	XTRM	33008-BL	BCG520W	Timer button	€	0.00
58	XTRM	40594	BCG520W	Timer	€	0.00
59	XTRM	33917-BLR	BCG520W	Control Knob outer	€	0.00
60	XTRM	33919-BL	BCG520W	Control knob inner	€	0.00
61	XTRM	40595	BCG520W	Control knob ring	€	0.00
62	XTRM	30505-BL	BCG520W	Ignition button	€	0.00
63	XTRM	40745	BCG520W	Spark plug	€	0.00
64	XTRM	30297	BCG520W	Spark plug fixing clip	€	0.00
65	XTRM	31094	BCG520W	Spark plug L600mm	€	0.00
66	XTRM	30295	BCG520W	Spark plug L460mm	€	0.00
67	XTRM	30296	BCG520W	Spark plug L260mm	€	0.00
68	XTRM	30418	BCG520W	Spark generator - 6	€	0.00
69	XTRM	41030	BCG520W	Supply pipe - GRILL	€	0.00
70	XTRM	41062	BCG520W	Supply pipe - OVEN	€	0.00
71	XTRM	41032-NG	BCG520W	Thermostat Oven and grill valve	€	0.00
72	XTRM	31337	BCG520W	Gas tap - RAPID	€	0.00
73	XTRM	31336	BCG520W	Gas tap - SR	€	0.00
74	XTRM	31335	BCG520W	Gas tap - AUX	€	0.00
75	XTRM	63085Y	BCG520W	Mounting bracket for gas taps	€	0.00
76	XTRM	63006	BCG520W	Gas tap bridle	€	0.00
77	XTRM	33997	BCG520W	Supply pipe - AUX	€	0.00
78	XTRM	31497	BCG520W	Burner cup - AUX	€	0.00

79	XTRM	30433	BCG520W	Flame spreader - AUX	€	0.00
80	XTRM	30303-EP	BCG520W	Burner cap - AUX	€	0.00
81	XTRM	33994	BCG520W	Supply pipe - RAPID	€	0.00
82	XTRM	31495	BCG520W	Burner cup - RAPID	€	0.00
83	XTRM	30431	BCG520W	Flame spreader - RAPID	€	0.00
84	XTRM	30301-EP	BCG520W	Burner cap - RAPID	€	0.00
85	XTRM	33995	BCG520W	Supply pipe - SR back right	€	0.00
86	XTRM	31496	BCG520W	Burner cup - SR	€	0.00
87	XTRM	30432	BCG520W	Flame spreader - SR	€	0.00
88	XTRM	30302-EP	BCG520W	Burner cap - SR	€	0.00
89	XTRM	33996	BCG520W	Supply pipe - SR back left	€	0.00
90	XTRM	40714	BCG520W	Thermocouple L230mm	€	0.00
91	XTRM	40691	BCG520W	Thermocouple L400mm	€	0.00
92	XTRM	40280	BCG520W	Thermocouple O ring	€	0.00
93	XTRM	40874	BCG520W	Insulation 0.813m2	€	0.00
94	XTRM	40874	BCG520W	Insulation 0.765m2	€	0.00
95	XTRM	40874	BCG520W	Insulation 0.232m2	€	0.00
96	XTRM	40032	BCG520W	Terminal block	€	0.00
97	XTRM	31555-BL	BCG520W	Power cord	€	0.00
98	XTRM	40748	BCG520W	Thermocouple - OVEN	€	0.00
99	XTRM	40742	BCG520W	Thermocouple - GRILL	€	0.00
100	XTRM	63755-EBL	BCG520W	Grill tray	€	0.00
101	XTRM	31506	BCG520W	Trivet	€	0.00
102	XTRM	31507-1	BCG520W	Shelf	€	0.00
103	XTRM	30495	BCG520W	Grill tray handle	€	0.00
104	XTRM	32539	BCG520W	Cable set	€	0.00
105	XTRM	60271-EBL	BCG520W	Heat shield	€	0.00
106	XTRM	21001	BCG520W	Fitting kit	€	0.00
107	XTRM	21028	BCG520W	LPG conversion kit	€	0.00



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35505	(1100+600)x0.75	brown/kahve
35153	750x0.5	brown/kahve
35158	750x0.5	brown/kahve
35348	(200+300+600+680)x0.75	mavi
35044	Topraklama x 0.75	sari-yesil

Technical memo

Bau ID 03.01

TM number: TM032

Date: 30/11/2012

Model number: HCG500W /HCG520W-SL-BL-IV

Origin: UK

Issue: flames going off on the oven, grill burner or the hob burners.

Cause: On the oven and grill burners the control valve is partially opened due to the length of the knob shaft. The issue faced on the gas burners is caused due to loose tightening of the thermocouple nuts on the gas valve or the tip of the thermocouple is lower than the actual flame of the burner.

Rectification: Length of the knob shaft is increased by adding couple of spacers **XGLD01A054 (4.5 mm)** which allows the gas valve to open fully, igniting the flame efficiently.
For the issue related to the hob burners please remove the spill tray and retightened the thermocouple nuts connecting the gas valve. If the nuts are tight please check if the tip of the thermocouples sits nicely in the path of the flame. If not, please realign the tip by tightening the retainer nut.

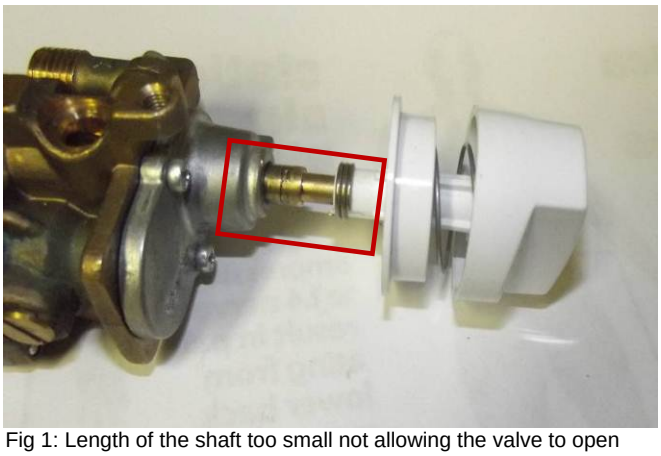

Fig 1: Length of the shaft too small not allowing the valve to open fully.

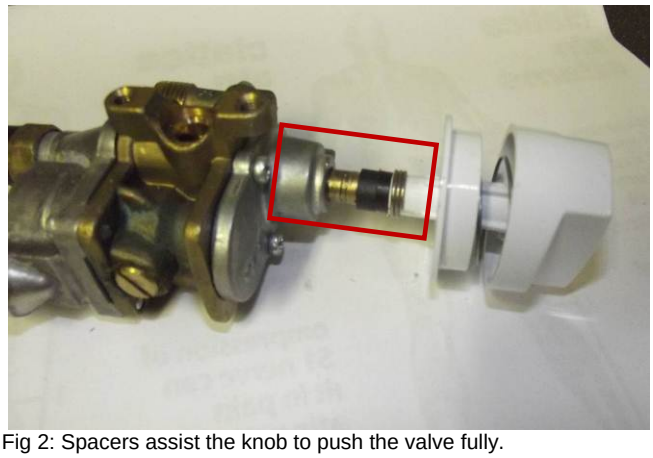

Fig 2: Spacers assist the knob to push the valve fully.

Fig 3: Slide the spacers on the shaft.

Fig 4: View of the spacers in position

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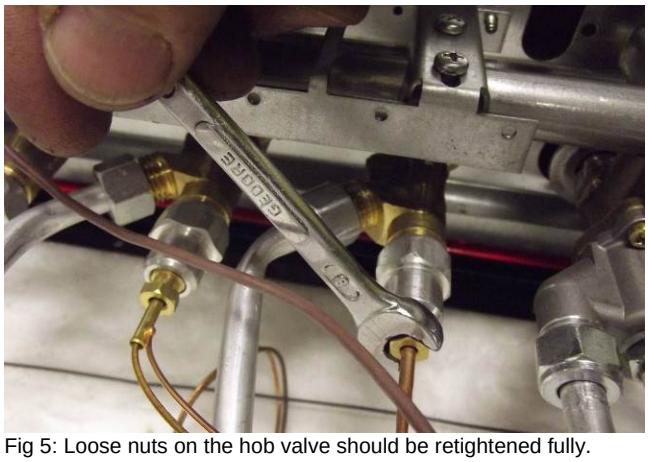


Fig 5: Loose nuts on the hob valve should be retightened fully.

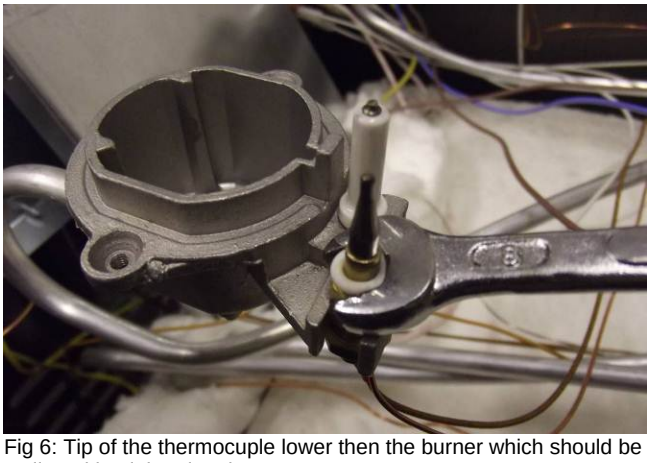
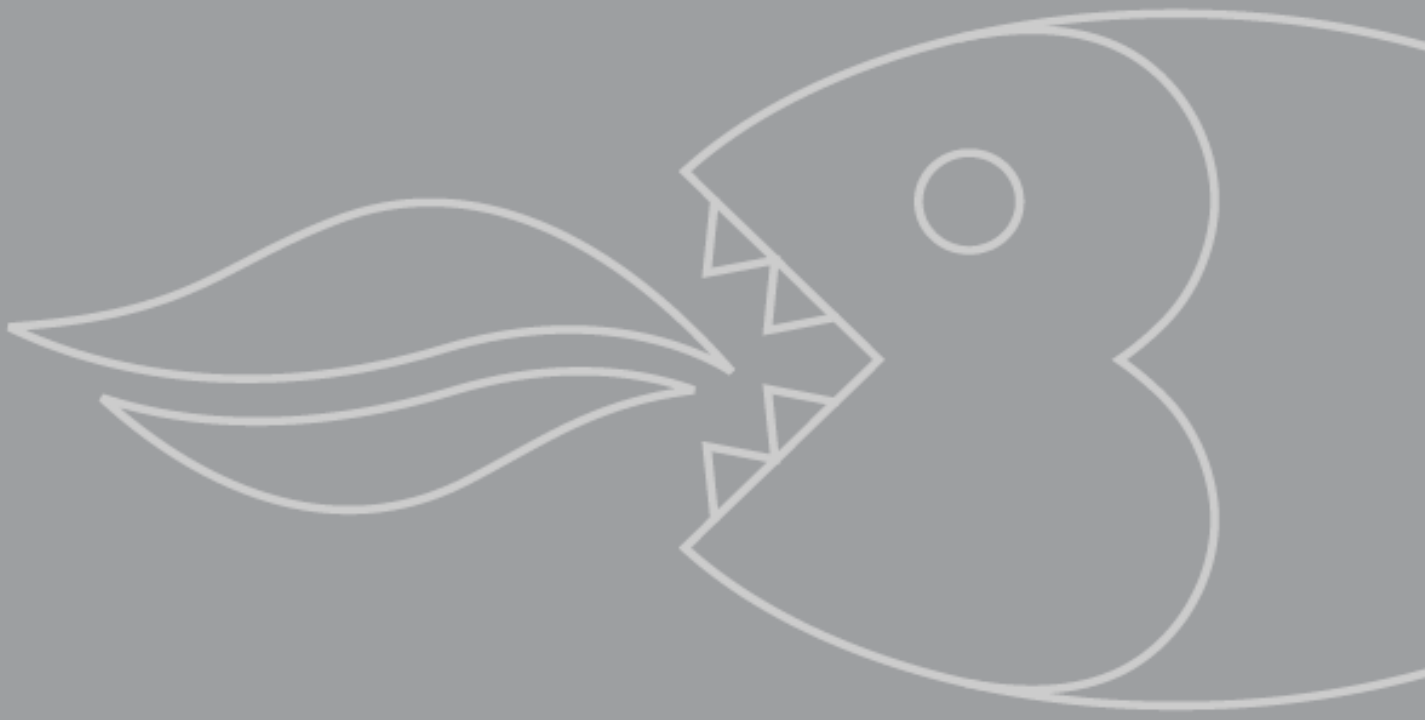


Fig 6: Tip of the thermocuple lower then the burner which should be realigned by tightening the nut.

BCG520SL/BL/IV/R/W
50 cm Twin cavity gas slot-in cooker

INSTRUCTION MANUAL



Baumatic®

User Manual for your Baumatic

BCG520SL/BL/IV/R/W

50 cm Twin cavity gas slot-in cooker

Baumatic®

NOTE: ***This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

GS 15/05/12

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Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.

- Please discard all packaging material with due regard for the environment.

Important safety information

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet ***before*** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Advice Line.

General Information

- This appliance is designed for domestic household use and for the cooking of domestic foodstuffs.

- ***IMPORTANT:*** *The adjacent furniture and all materials used in the installation* ***must*** *be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

- ***IMPORTANT:*** *Baumatic Ltd.* ***DO NOT*** *recommend that this appliance is installed on any type of marine vessel.*

- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.

- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.

- ***Repairs may only be carried out by Baumatic service engineers or their authorised service agents.***

Warning and safety instructions

- This appliance complies with all current European safety legislation. Baumatic do wish to emphasise that this compliance does not remove the fact that the appliance surfaces ***will become hot during use and retain heat after operation.***

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time.*** During and after use, all surfaces will become hot.

- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

General Safety

- Make sure that you understand the controls before using the appliance.

- Check that all of the controls on the appliance are turned off after use.

- Always stand back when opening the oven door, this will allow heat to disperse.

- Take care when removing items from the oven, as the contents may be hot.

- Always keep the oven doors closed when the oven is not in use.

- Always follow the basic principles of food handling and hygiene; this will prevent the possibility of bacterial growth.

- Always keep ventilation slots clear of obstructions.

- Keep fingers away from the hinge areas when closing the door, otherwise you may trap them.

- Oven gloves should be used when placing food in the oven cavity and when removing it. Care should be taken to avoid direct contact with any of the elements in the appliance.

- ***DO NOT LEAVE THE APPLIANCE UNATTENDED WHILST IN USE.***

- ***Do not*** place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges. Nobody should be allowed to sit or stand on any part of the cooker.

- ***Do not*** store chemicals, food stuffs, pressurised containers in or on the cooker or in cabinets immediately above or next to the cooker.

- ***Do not*** heat up unopened food containers, as pressure can build up which may cause the container to burst.

- ***Do not*** place flammable or plastic items on or near the hob burners, these types of materials should also not be placed in the oven or the compartment below the oven.

- ***Do not*** leave heated oil or fat unattended, as this is a fire risk. You should not fill a deep fat frying pan more than one third full of fat or oil; you should also not use a lid.

- ***Do not*** allow fat or oil to build up in the oven trays, grill pan or oven base.

- ***Do not*** place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.

- ***Do not*** grill food containing fat without using a grill trivet. The grill trivet should never be covered with aluminium foil.

- ***Do not*** place hot parts in water, leave them to cool first.

- ***Do not*** allow vinegar, coffee, milk, saltwater, lemon, tomato juice or any liquid with high sugar content to remain in contact with the enamel parts of the appliance. Spillages should be wiped up immediately.

- ***Do not*** allow electrical fittings or cables to come into contact with areas on the appliance that get hot.

- ***Do not*** use the appliance to heat the room it is located in or to dry clothing. No clothing should be placed over or near to the hob burners or oven door.

- ***Do not*** install the appliance next to curtains or soft furnishings.

- ***Do not*** attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.

Cleaning

- Cleaning of the oven should be carried out on a regular basis.

- Great care should be taken whilst using this appliance and when following the cleaning procedure.

- ***IMPORTANT:*** *The appliance must be disconnected from the mains before following the cleaning procedure.*

Installation

This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.

- ***Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***

- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.

- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

Declaration of conformity

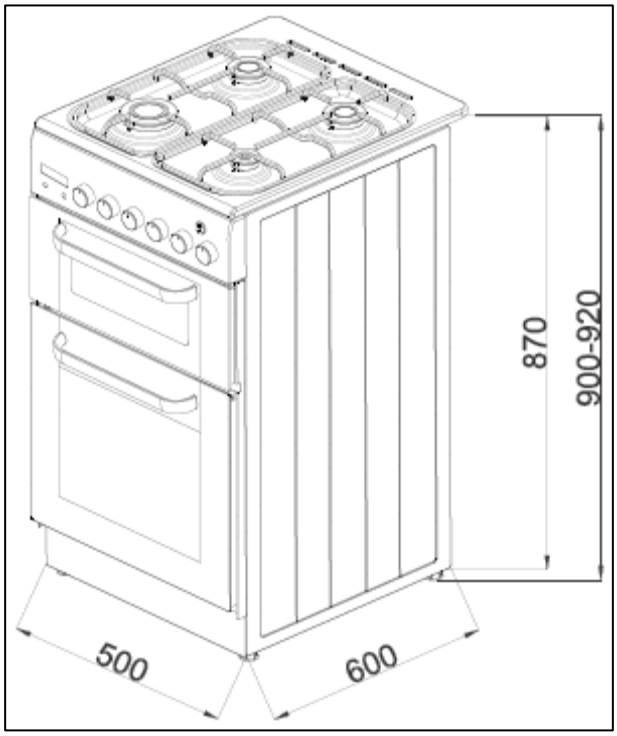
This appliance complies with the following European Directives:

-73/23/EEC regarding "low voltage"
-89/336/EEC regarding "electromagnetic disturbances"
-89/109/EEC regarding "materials in contact with food".

- The above directives comply with 93/68/EEC regarding CE marking.

- The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

Specifications



Product dimensions:

Height: 900 - 920 mm
Width: 500 mm
Depth: 600 mm

Product specifications:

- **4 zone gas hob:**
- 1 x 3.00 kW rapid burner
- 2 x 1.75 kW semi-rapid burners
- 1 x 1.00 kW auxiliary burner

- Flame failure safety device on each burner
- Pushbutton ignition
- Enamelled pan stands
- LED minute minder
- Double-glazed removable doors
- Adjustable feet

Top oven: Gas grill

- 1 function
- Oven capacity net / gross: 22 / 26 litres

Main oven: Gas oven

- 1 function
- Oven capacity net / gross: 48 / 55 litres

Standard accessories

- o 2 x Enamelled baking trays with handle
- o 1 x Shelf
- o 1 x Trivet
- o LPG conversion jets

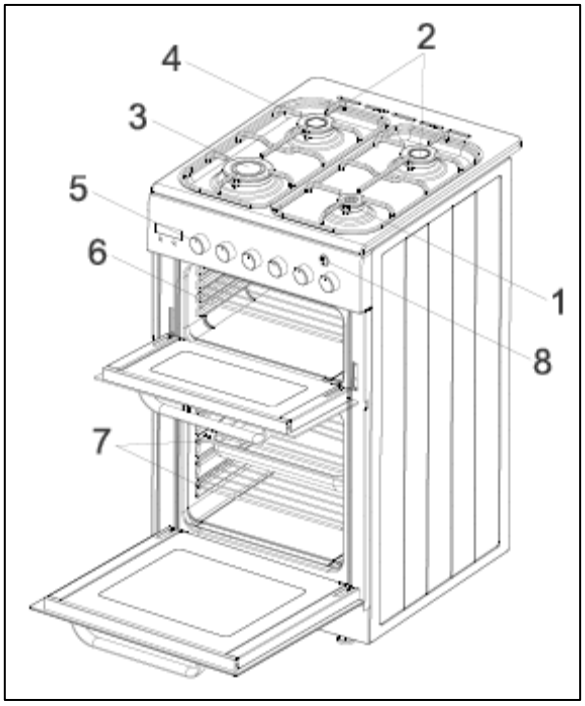
Electrical details

Rated Voltage:	220 - 240 Vac 50 Hz
Supply Connection:	3 A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs:	0.015 kW
Mains Supply Lead:	3 core x 1.5 mm²
Oven Light Bulb:	E14 15 W/300°C screw type pygmy

Gas details

Gas Connection Type:	1/2” BSP
Gas Type (Natural Gas):	20 mbar

Product features



1) 1.00 kW auxiliary burner
2) 1.75 kW semi-rapid burners
3) 2.70 kW rapid burner
4) Enamelled pan stand
5) Control knob
6) Grill pan
7) Shelf and drip tray
8) Igniter and light control

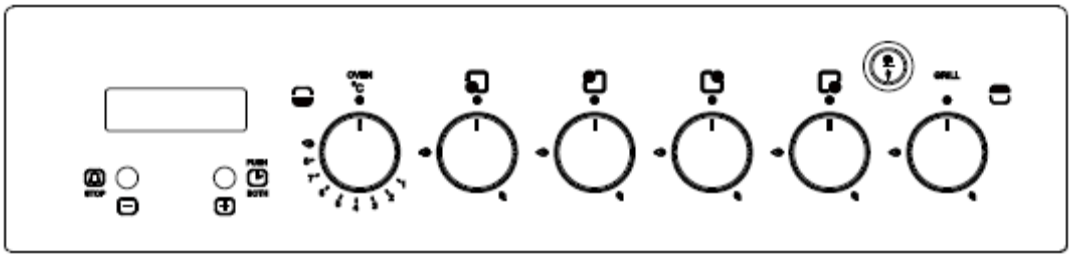
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located on the front frame of the oven cavity.

Model Number …….

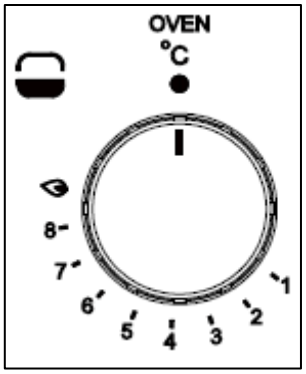
Serial Number …….

Date of Purchase …….

Control Panel

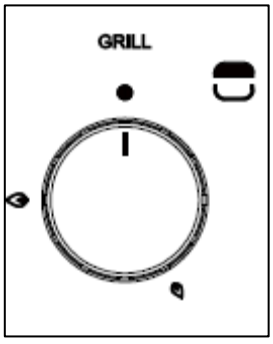


Thermostat control knob (main oven)



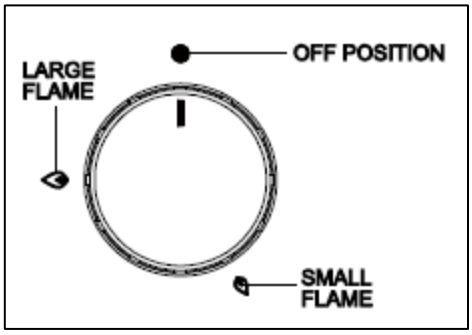
- Use this control knob to control the temperature in the main oven.

Thermostat control knob (top oven)



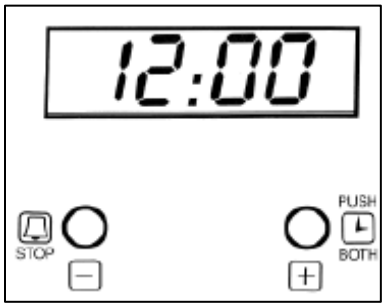
- Use this control knob to select the grill intensity in the top oven.

Thermostat control knob (hob)



- Use the control knob of the relevant burner to set the temperature intensity.

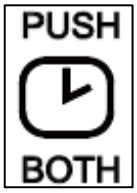
Oven timer



1) Alarm stop icon (press minus button to stop alarm).

2) Timer minus button.

3) Timer plus button.



4) Time-setting mode indicator (press plus and minus buttons together to enter this mode).

Setting and using the oven timer

Setting the time of day

Before using the oven for the first time you should set the time of day.

- Press the plus **(3)** and minus **(2)** buttons simultaneously to enter the time-setting mode. The display will automatically show "12.00".

- Use the plus **(3)** and minus **(2)** buttons to adjust the time to the correct hour. Release all buttons and after a few seconds the time will be set.

Setting the minute minder function (both ovens)

You are able to set the minute minder at any time, regardless of whether an oven function has been selected. You can set a period of time using the minute minder function and an alarm will sound when this period of time has elapsed.

- Press the plus button **(3)** to enter the minute minder mode.

- Set the period of time that you wish the minute minder to countdown for using the minus **(2)** and plus **(3)** buttons.

- When the display shows the correct countdown time release all buttons and after 5 seconds the countdown will begin.

- At the end of the countdown time an alarm will sound. Press the minus button **(2)** once to silence the alarm.

- ***Important:*** *The oven will continue to heat once the alarm has been silenced. If you have finished cooking, then you should turn the thermostat control knob to 0*

Using the oven

Before first use

- To remove any residue from the oven that may have been left from the manufacturing process, you should select the main or grill oven function and turn the thermostat dial to its maximum temperature setting.

- It is perfectly normal for a smell to be produced during this process.

- You should make sure that any windows in the room are left open during this process.

- It is advisable for you not to remain in the room whilst the burning off process is taking place.

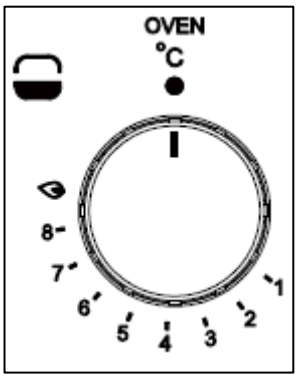
- You should leave each oven on maximum setting for 30 – 40 minutes.

- ***IMPORTANT: You should not burn off both ovens simultaneously.***

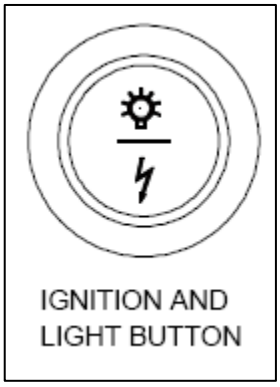
- After both cavities have cooled, they should then be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- Outer parts of the oven should be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

Using the main oven



- To turn the main oven on, press and turn the control dial to the large flame position.



- While still holding the dial inwards, press and hold the bottom half of the ignition button until the oven burner ignites.
- If the flame goes out, repeat all the steps above keeping the dial pressed in for about five seconds longer.
- Once the burner is lit, turn the knob to a setting from 1 to 8 to set the temperature.
- The table below shows what setting you should select for the corresponding oven temperature:

Setting	1	2	3	4	5	6	7	8
Temp (°C)	130	140	150	170	190	230	245	250

- The oven light can be turned on anytime by pressing the top half of the ignition button. Press this button again to switch the light off.
- The oven has a flame failure safety device to ensure that no gas escapes if the flames are extinguished. There is also a thermal cut-off which prevents the oven from overheating if the temperature exceeds safety limits.

You should not place food inside the cavity, until the correct cooking temperature has been reached.

Base burner appliances

IMPORTANT: *Your appliance is a Continental style/base burner gas oven, please follow the guidance below, to achieve the best cooking results.*

- There are two different types of heating methods for gas ovens, traditional U.K. style and Continental style.

- In U.K. style gas ovens, the hot air moves around the oven and the hottest part of the cavity is at the top.

- In Continental style gas ovens, the heat source is underneath the base of the oven, which means that the hottest part of the cavity is at the bottom.

- Your oven is a Continental style gas oven, which may require some adjustment in your cooking method, if you are used to a U.K. style gas oven.

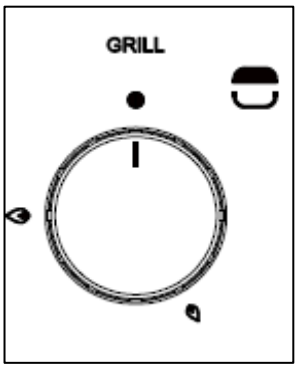
- We would recommend that you place the enamelled baking tray into the lowest shelf position.

- This will deflect some of the fierce heat generated by the base burner away from the food that you are cooking.

- This will allow food to cook all of the way through, without getting burnt on the base.

- You may also need to make small adjustments to the cooking temperature and cooking times that you normally used previously.

Using the grill



- To turn the grill on press and turn the control dial to the large flame position.

- While still holding in the control knob, press and hold the bottom half of the ignition button until the grill burner ignites.

- For a high heat temperature, leave the control on the large flame symbol. To set a lower heat level, turn the control dial to the small flame position.

- You can turn the light on any time by pressing the bottom half of the ignition button. Press this button again to turn the light off.

- The grill has a flame failure safety device. This ensures that no gas escapes if the flames are extinguished. There is also a thermal cut-off which prevents the grill from overheating if the temperature exceeds safety limits.

- This appliance is supplied with a built-in grill deflector.

- Always remember to use the handle when removing the grill pan and ***do not leave the grill unattended while in use. The handle should not be left attached to the grill pan whilst in the oven.***

- ***IMPORTANT: You should always grill with the oven door open. NEVER attempt the grill with the door closed.***

Cooking guidelines

- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.

- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can “cook from frozen”.

- You should pre-heat the oven and not place food inside of it until it is properly heated.

- Before cooking, check that any unused accessories are removed from the oven.

- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.

- Try to open the door as little as possible to view the dishes.

Warnings

- During cooking, never place pans or cookware directly onto the bottom of the oven. They should always be placed on the shelves provided.

- The grill heating element becomes extremely hot during operation, avoid touching it inadvertently when handling the food which you are grilling.

- ***Important:*** *Be careful when opening the door, to avoid contact with hot parts and steam*.

- ***IMPORTANT:*** *In case of fire, close the main valve of the gas supply and switch off the electricity supply to the appliance.* ***NEVER*** *pour water onto burning oil*.

Using the hob top

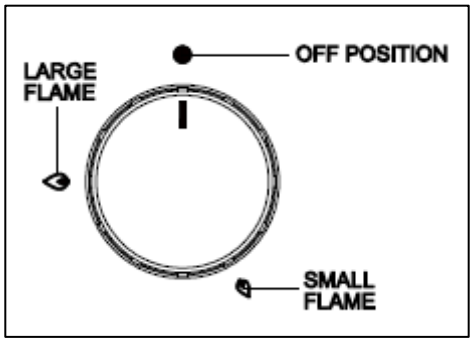
Before first use

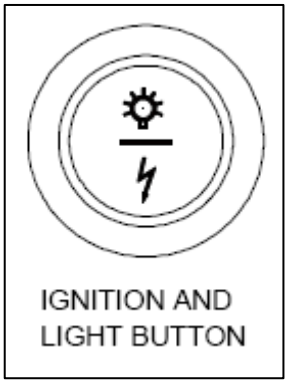
IMPORTANT: *You should clean the hob surface (see "Cleaning and maintenance" section).*

- You should switch on one burner at a time, for 5 minutes at the maximum setting. This will help to eliminate any new smell that exists and evaporate any humidity that has formed on the heating elements during transit.
- Do not burn off more than one burner at once.
- ***You must*** place a saucepan filled half full with cold water on each burner as you burn it off.

Using the hob top burners

- Each burner on the gas hob top is controlled by a control knob.

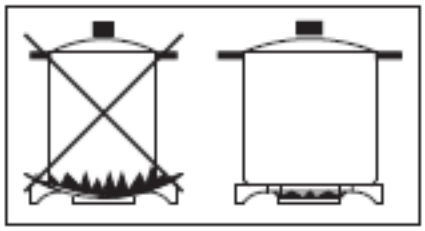




- To turn on a burner use the relevant control knob for the burner you wish to use.
- Press and turn the control knob to the large flame position.
- While still pressing in the control knob, press and hold the bottom half of the ignition button until the burner ignites.
- For a maximum temperature keep the dial turned to the large flame position.
- For simmering, lower the heat by turning the control dial to the small flame position.
- *Always remember to turn the control knob to OFF when cooking is completed.*

Hob guidelines

- The diameter of the bottom of the pan should correspond to that of the burner.



- The burner flame must never extend beyond the diameter of the pan.

- Use flat bottomed pans only.

- When possible, keep a lid on the pan whilst cooking.

- Cook vegetables with as little water as possible, to reduce cooking times.

IMPORTANT: *Always place pans centrally over the hob burners and position them so that the handles cannot get accidentally caught or knocked off. You should also make sure that the handle is not over one of the other hob burner flames.*

Cleaning and maintenance

Cleaning operations must only be carried out when the oven is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

- The oven should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.

- ***Never*** *clean the oven surfaces by steam cleaning*.

- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.

- You should select a cooking temperature that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the enamelled baking tray where appropriate.

- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.

- ***Any damage that is caused to the appliance by a cleaning product will not be fixed by Baumatic free of charge, even if the appliance is within the guarantee period.***

Cleaning the gas hob top

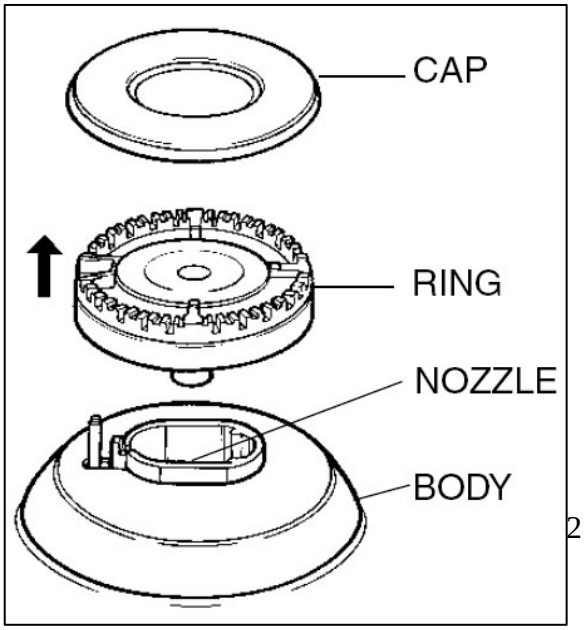
- Remove the dirty pan supports from the hob and place in warm soapy water for some time. Then wash and dry before replacing.

After each use

- Wipe the appliance over with a damp cloth and a little washing up liquid.

- Dry the appliance by rubbing the surface with a clean cloth.

Cleaning the burners



- Gas burners should be cleaned regularly and after each spillage to remove cooking residues and dirt.

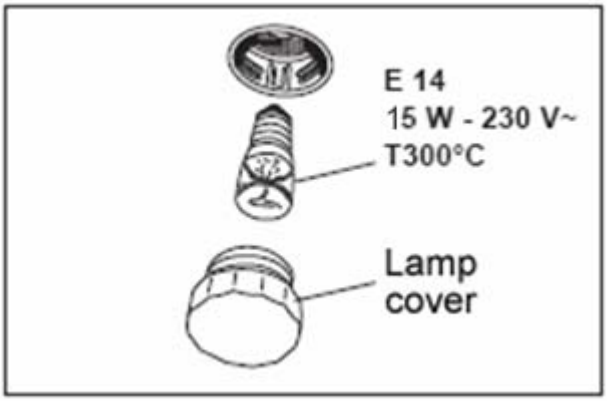
- To clean the burners, remove the caps and rings and place them separately in warm soapy water. After cleaning them, check that the burner ports are clear.

- The body near the nozzle should always be clean. Dirt accumulating around the nozzle may clog it, as a result of which the burner will not light or will light only with a small flame. To clean the nozzle use a brush soaked in solvent.

- Dry all the elements of the burner carefully as wet elements may not light properly. Assemble the clean and dry burners carrying out the disassembly steps in reverse order.

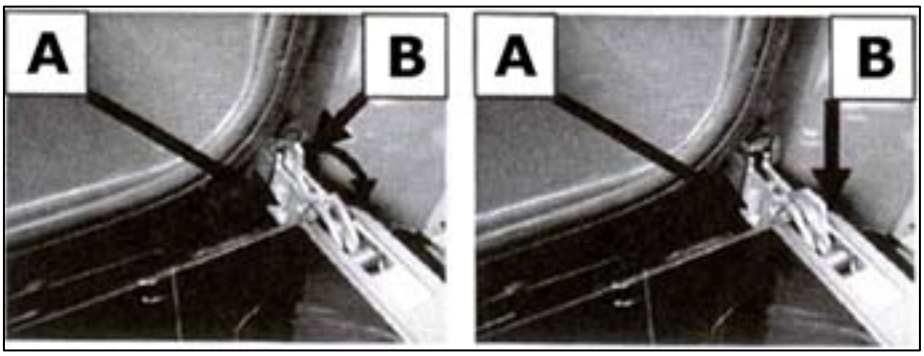
Replacing the oven bulb

IMPORTANT: The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb.



- Remove all oven shelves and the drip tray.
- Unscrew the lamp cover.
- Unscrew the bulb and remove it from its holder.
- Replace the bulb with a 15 W/300°C, screw type pygmy.
- ***Do not*** *use any other type of bulb*.
- Screw the lamp cover back into its original position.

Removing the oven door for cleaning



To facilitate the cleaning of the inside of the cooker and the outer frame of the oven, the door can be removed as follows:-

- The hinges **(A)** have two movable bolts on them **(B)**.
- If you raise both of the movable bolts **(B)**, then the hinges **(A)** are released from the oven housing.
- You should grip the sides of the door at the centre and then incline it slightly towards the cooker cavity and then pull it gently away from the cooker cavity.
- ***IMPORTANT:*** *You should make sure that the door is supported at all times and that you place the door on some padded material whilst cleaning it.*
- The oven door and door glass should only be cleaned using a damp cloth and a small amount of detergent. The cloth ***MUST NOT*** have come into contact with any form of cleaning product or chemical previously.
- To refit the door you should slide the hinges back into their slots and open the door fully.
- ***IMPORTANT:*** *The movable bolts* **(B)** *must be closed back into their original positions before closing the door.*

- ***Take care not to dislodge the hinge locking system when removing the door, as the hinge mechanism has a strong spring.***
- ***Do not immerse the door in water at any time.***

Installation

The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

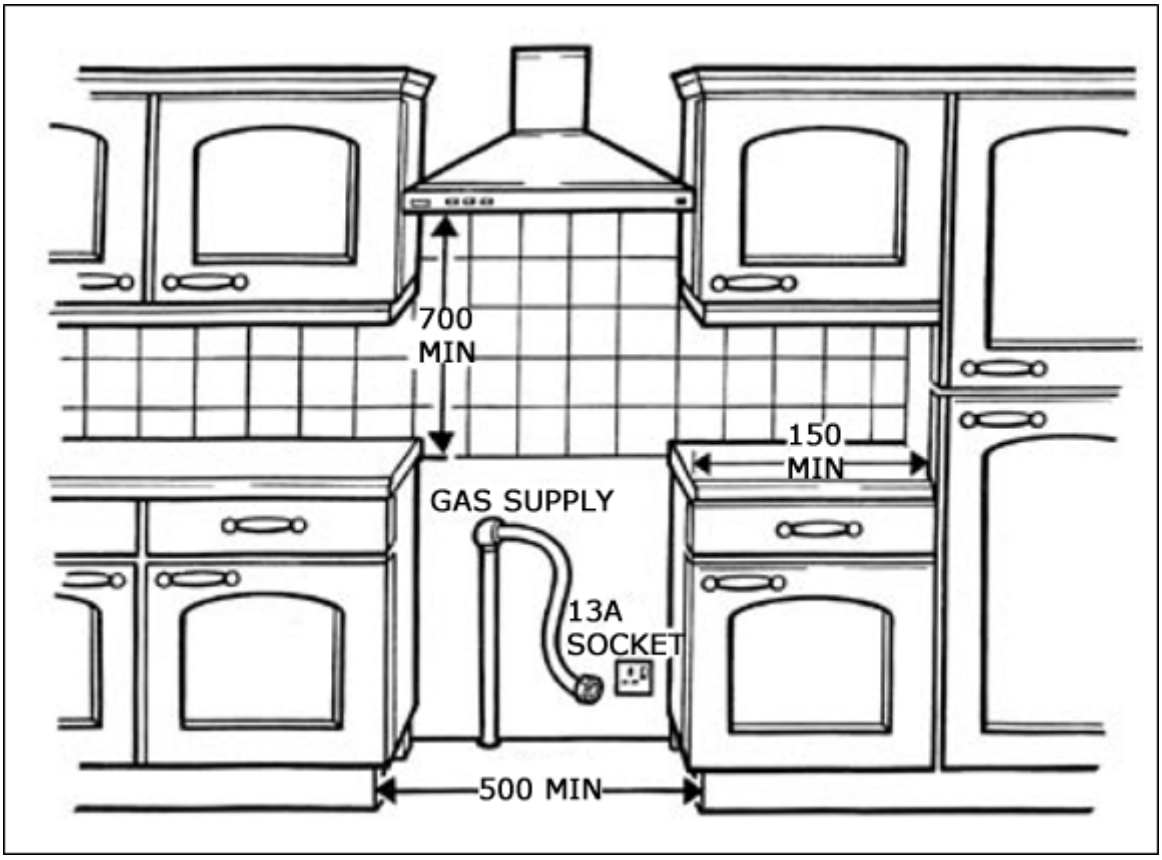
- ***UK Regulations and Safety Standards or their European Norm Replacements.***
- ***Building Regulations*** (issued by the Department of the Environment).
- ***Building Standards*** (issued by the Scottish Development Department).
- ***IEE Wiring Regulations.***
- ***Electricity At Work Regulations.***
- ***Gas Safety (Installation and Use) (Amendment) Regulations.***

Positioning

The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.

- Your appliance is heavy, so you should be careful when moving or positioning it.

- ***Do not*** try to move the cooker by pulling on either the door, handle or control panel.



- The cooker is designed to slot in between 600 mm deep cabinets, which are spaced approximately 500 mm apart.

- It can also be used as a freestanding unit, with a cabinet to one side, in a corner setting or with its back to a wall.

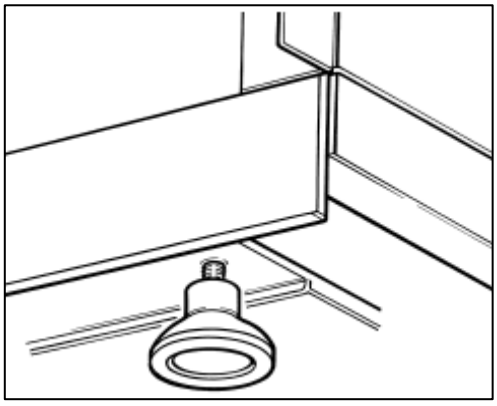
- ***IMPORTANT:*** *It should not be installed at the end of a run of cabinets, if there is a cabinet at immediate right angles to the cooker door.*

- The wall behind the cooker and 450 mm above and across the width of the cooker should be of an incombustible material and preferably an easy clean surface, such as ceramic tiles.

- Any overhanging surface or cooker hood should be ***at least 700 mm*** above the highest point on the hob top (including the burners).

- Baumatic do not recommend that the cooker is positioned below wall cupboards, as the heat and steam from the appliance and what is being cooked, may damage the cupboard and its contents.

- The cooker may be located in a kitchen, or a bedroom, but not in a room containing a bath or shower. ***The cooker must not be installed in a bedroom of less than 20m³ in size.***



- The cooker is fitted with four feet that can be adjusted to match the height of your kitchen cabinets.

- If the cooker is not level or is unstable due to an uneven floor surface, use the adjustable feet to alter each corner until the cooker is level.

Ventilation requirements

- The room containing the appliance should have an air supply in accordance with BS 5440: Part 2.

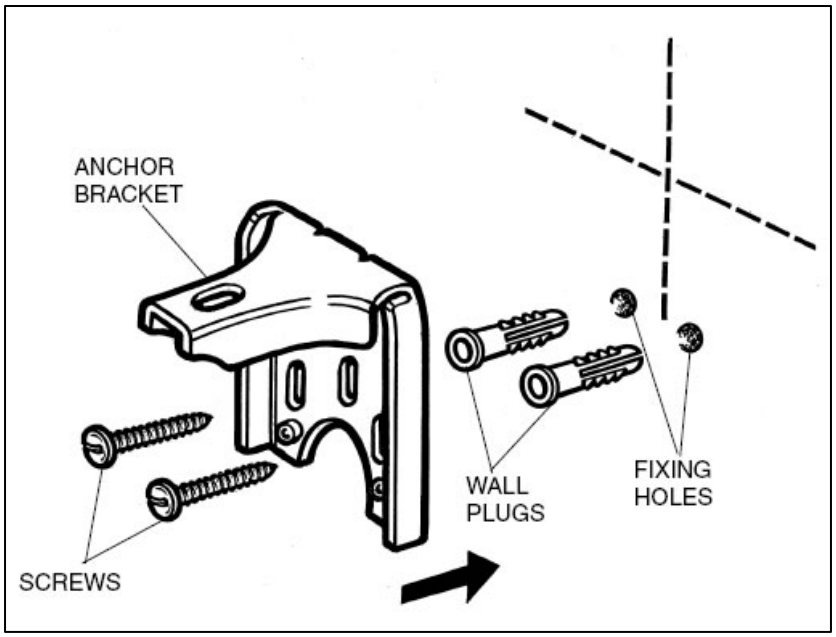
- For room volumes up to 5m³ an air vent of 100cm² is required.

- If the room has a door that opens directly to the outside, or the room exceeds 10m³ no air vent is required.

- For room volumes between 5m³ and 10m³ an air vent of 50cm² is required.

Safety chain anchors

- In order to eliminate the risk of the oven falling forward, two chains have been installed at the rear of the cooker. Before use, these will need to be fastened securely to the wall behind the appliance with the anchor brackets supplied.



- Decide on a suitable wall location for fitting the anchor brackets directly behind each cooker safety chain.

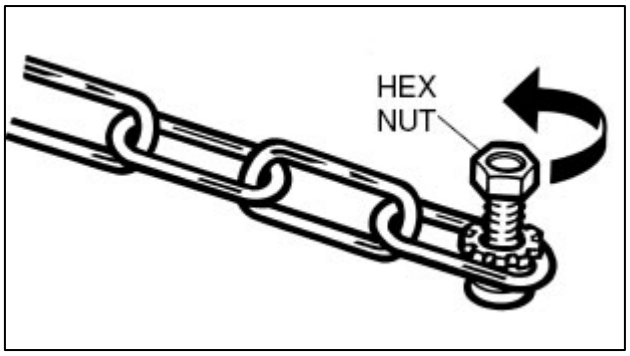
- Hold the chain anchor up to the wall where it will be required and mark the fixing holes.

- Drill the fixing holes and fix the chain anchors to the wall using the screws provided and suitable wall plugs for the type of wall being fixed to.

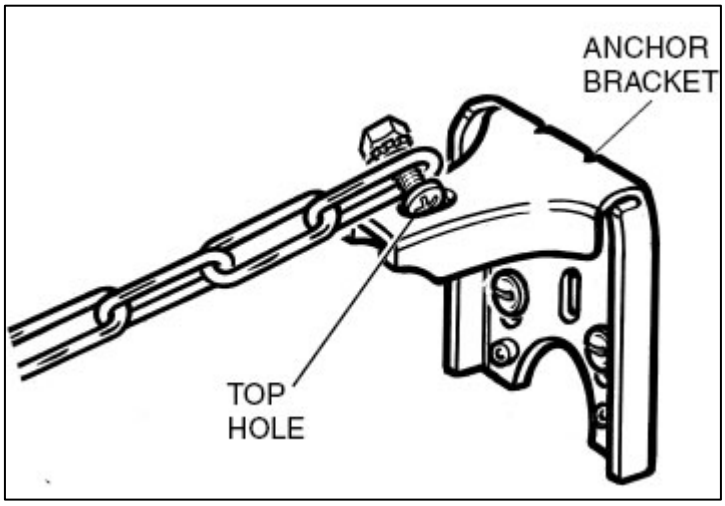
- Leave the chains unattached until the installation process has been completed.

Securing the safety chains

- Before securing the safety chains, check that you have completed the installation process and that all connections have been made successfully and that the cooker is in its final operating position.



- ***To fix the security chains to their anchor brackets*:** Loosen the hex nut at the unattached end of the safety chain, until it is flush with the screw end. ***Do not remove it completely***.



- Insert the screw head into the top hole of the anchor bracket by tilting it sideways so that it is at an angle to the top hole when it is inserted.

- When the screw head is fully engaged in the bracket, tilt it upwards so that it is straight, and tighten the hex nut to secure the end chain link into position.

Electrical connection

YOUR COOKER IS INTENDED FOR FITTED AND PERMANENT INSTALLATION.

- Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

- We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.

- ***WARNING: THIS APPLIANCE MUST BE EARTHED.***

- This appliance is supplied with a moulded plug, which must be connected to an earthed socket.

- If in future you need to change the fuse in this plug, then a 3 amp ASTA approved (BS 1362) fuse ***must*** be used.

- If the earthed socket is not accessible after the appliance is installed. Then the cooker must be wired into a 13 A double pole switched fused spur outlet, having 3 mm contact separation and the fuse rating reduced to 3 amps. This should be placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your cooker is installed.

- The wiring in the mains lead is coloured as follows:

Brown	Live
Blue	Neutral
Green and yellow	Earth

- As the colours of the wires in the appliance's mains lead may not correspond with the coloured markings identifying the terminals in your spur box, please proceed as follows:

  The ***brown wire*** must be connected to the terminal marked "L" (live), or coloured ***red***.

  The ***blue wire*** must be connected to the terminal marked "N" (neutral), or coloured ***black***.

The ***green and yellow wire*** must be connected to the terminal marked “E” (earth), or by the earth symbol, or coloured ***green and yellow***.

- When the connection is completed, no stray strands or cut wire should be present. The cord clamp must be secured over the outer sheath.

- Broken or damaged power leads must only be replaced by a suitably qualified person. A power lead of a similar type must be used in replacement.

Gas connection

This appliance must be installed by a competent person in accordance with the current versions of the following UK (United Kingdom) or ROI (Republic of Ireland) Regulations and Safety Standards or their European Norm Replacements.

Important information

- This cooker is supplied to run on ***natural gas only*** and cannot be used on any other type of gas without modification.

- Conversion for use on LPG and other gases must only be undertaken by a qualified person. For information on the use of other gases, please contact the Baumatic Customer Care Department.

- The cooker must be installed by a qualified person, in accordance with the current edition of the Gas Safety (Installation and Use) (Amendment) Regulations and the relevant building/I.E.E. Regulations.

- Failure to install the appliance correctly could invalidate Baumatic’s guarantee and lead to prosecution under the regulations quoted above.

- In the UK, ***GASSAFE*** registered installers are authorised to undertake the installation and service work, in compliance with the above regulations.

Gas Safety (Installation and Use) Regulations

- It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the ***Gas Safety Installation and Use Regulations***.

- It is in your interest and that of safety to ensure compliance with the law.

- In the UK, GASSAFE registered installers work to safe standards of practice. The cooker must also be installed in accordance with the current edition of BS 6172. Failure to install the cooker correctly could invalidate the warranty, liability claims and lead to prosecution.

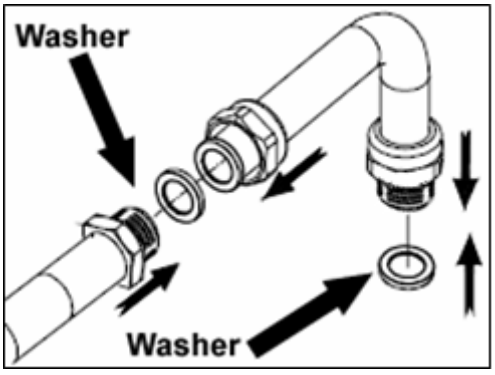
- ***IMPORTANT: It is a requirement for a stability chain to be fitted to the appliance. Please see pages 26-27 for more detailed information on this.***

Gas connection

ALL INSTALLATION AND SERVICE WORK MUST BE CARRIED OUT BY A GASSAFE REGISTERED ENGINEER.

- Prior to installation, ensure that the gas supply conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the rating plate which can be found on the back cover.

- This appliance is not designed to be connected to a combustion product evacuation device. Particular attention should be given to the relevant requirements regarding ventilation.



- In compliance with the manufacturer's installation instructions, the adaptor elbow should be connected to the gas inlet at the rear right corner of the appliance and pointing in a downward direction. As indicated in the diagram opposite.

- ***IMPORTANT: THE FIBRE WASHERS SHOWN IN THE ABOVE DIAGRAM <u>MUST</u> BE IN PLACE WHEN CONNECTING THE ADAPTOR ELBOW.***

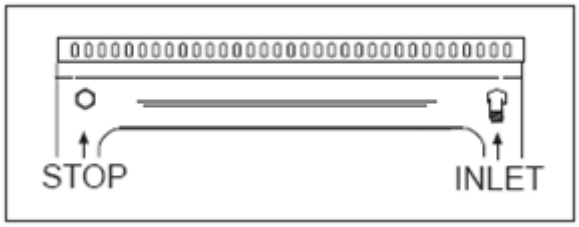
- Connection to the cooker should be made with an approved appliance flexible connection to BS 669.

- If the cooker has been converted for use with LPG, then it should be connected to the gas supply using an appropriate bayonet type hose. The hose ***MUST*** be suitable for use with LPG gas, these are identifiable by a red band or stripe.

- A hose length of 0.9m to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in position, the hose does not touch the floor.

- Care should be taken to ensure that the temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70°C.

- Gas pressure may be checked on a semi-rapid hob burner. Remove the appropriate injector and attach a test nipple. Light the other burners and observe that the gas pressure complies with the gas standards in force.



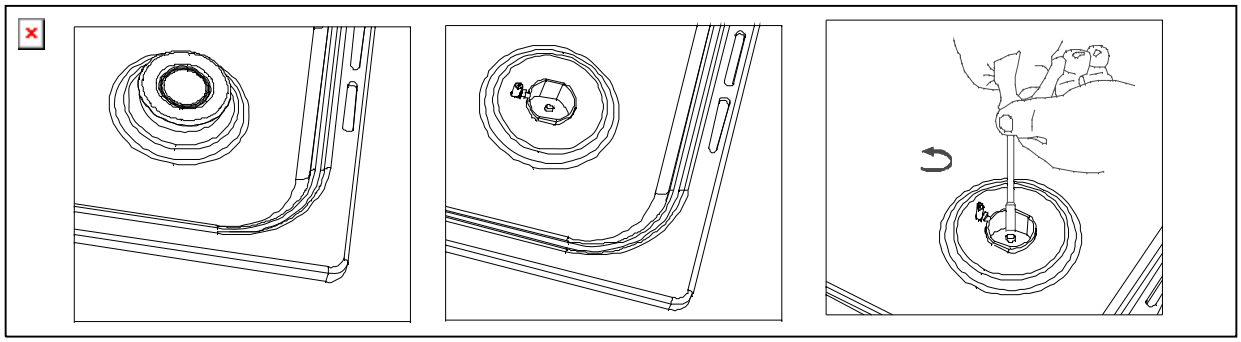
- This cooker can be connected to the supply both on the right and left hand side at the rear of the cooker. To reverse the position, remove the blanking plug and refit it to the opposite side to where the hose is being connected.

Gas adjustment (Conversion to LPG for the hob top)

All work must be carried out by a GASSAFE registered engineer.

IMPORTANT: Always isolate the cooker from the electricity supply before changing the injectors and/or adjusting the minimum flow of the burners.

- Remove the pan supports, burner cap and burner rings.



- Unscrew the injector and replace it with the required injector for the new gas supply according to the table below.

Burner Type	***Gas Type***	***Pressure Mbar***	***Injector Marking (1/100mm)***	***Power (Kw)***	
				Max	***Min***
Auxiliary (Small)	Natural Gas	20	72	1	0.3
	Liquid Gas	28..30/37	50		
Semi Rapid (Medium)	Natural Gas	20	97	1.75	0.6
	Liquid Gas	28..30/37	65		
Rapid (Large)	Natural Gas	20	115	3	1
	Liquid Gas	28..30/37	85		

- When all four jets have been replaced, reassemble all the burners carefully, taking particular care to make sure that the burners and burner caps are aligned properly.

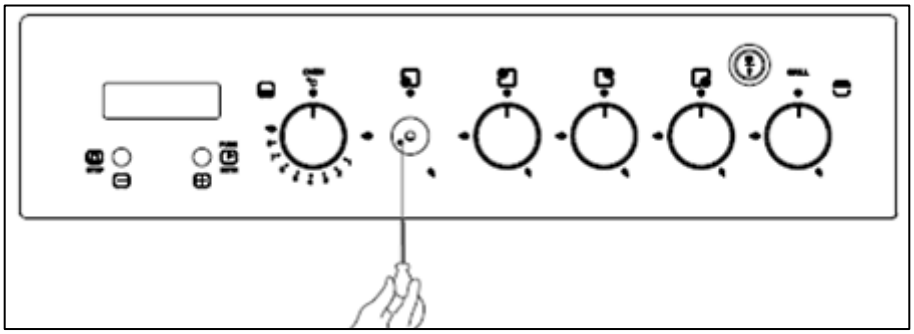
- After changing the injectors YOU MUST change the minimum flow rate.

Minimum flow adjustment for hob gas taps.

All work must be carried out by a GASSAFE registered engineer.

- Ignite the large (rapid) burner and set the control knob to the minimum position.

- Remove the control knob to access a small adjusting screw.



- Using a suitable screwdriver, turn the screw clockwise to decrease the flow of gas and make the flame smaller. Turn the screw anti-clockwise to increase the flow of gas and make the flame bigger.

- To establish the correct adjustment, the flame should be approximately 3 – 4 mm in length. For Butane / Propane gas, the adjusting screw must be tightly screwed in.

- Refit the control knob.

- Turn the control knob to maximum and then back to minimum two or three times to make sure the flame does not go out when the control knob is set to minimum.

- If the flame does go out then remove the control knob and repeat the procedure again.

- Repeat these steps for the semi-rapid and auxiliary burners.

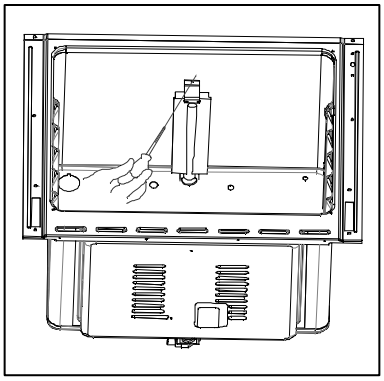
Gas adjustment (Conversion to LPG for the oven and grill)

All work must be carried out by a GASSAFE registered engineer.

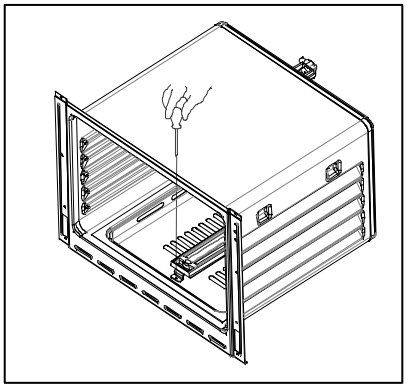
IMPORTANT: Always isolate the cooker from the electricity supply before changing the injectors and/or adjusting the minimum flow of the burners.

- Before you can change the injectors on the grill and oven burners, you must unscrew the burners from their fixing brackets.

Grill burner

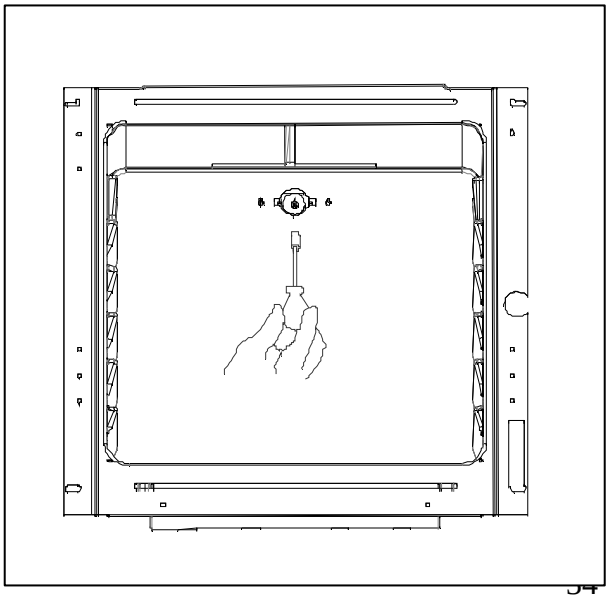


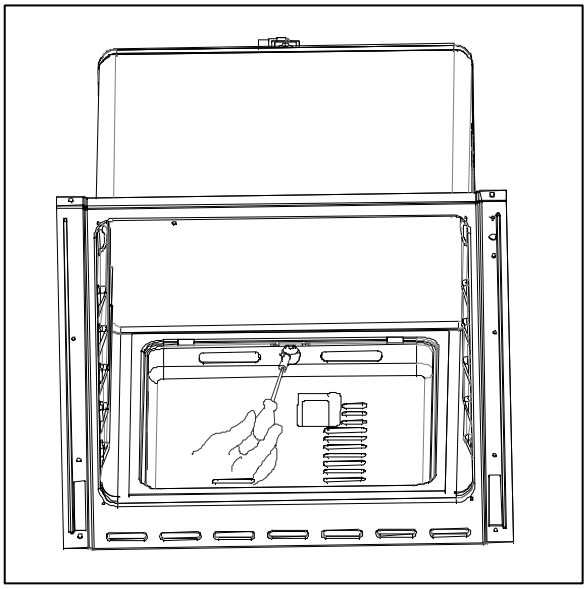
Oven burner



- The grill burner is located at the top of the cavity and the oven burner is located under the bottom cavity. You should remove the metal plate to access the oven burner.

- When you have removed the burners you will be able to see the injector.





- Unscrew the injector and replace it with the required injector for the new gas supply according to the table below.

Burner Type	***Gas Type***	***Pressure Mbar***	***Injector Marking (1/100mm)***	***Power (Kw)***	
				Max	***Min***
Oven Burner	Natural Gas	20	1.05	2.1	0.8
	Liquid Gas	28..30/37	0.72		
Grill Burner	Natural Gas	20	1.00	1.8	0.6
	Liquid Gas	28..30/37	0.66		

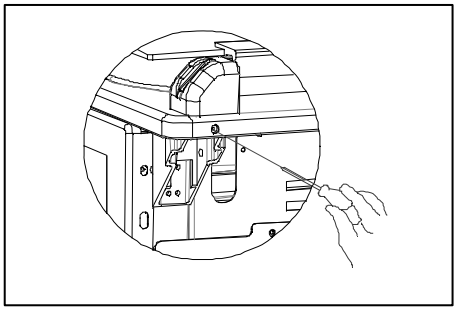
- After changing the injectors YOU MUST change the minimum flow rate.

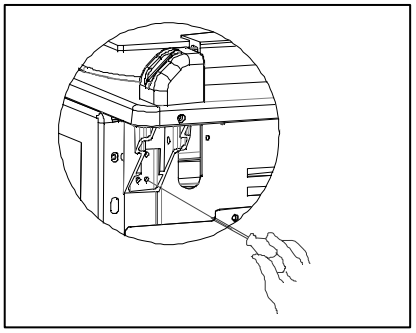
Minimum flow adjustment for the oven and grill burners

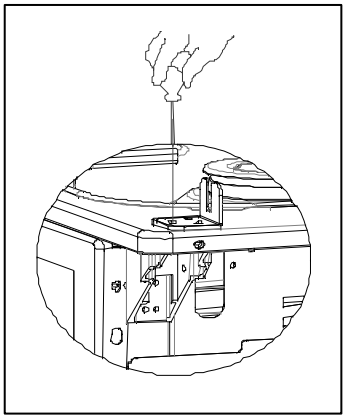
All work must be carried out by a GASSAFE registered engineer.

- In order to access the adjusting screws to change the minimum flow rate of the grill and oven burners, you need to remove the hob top and control panel.

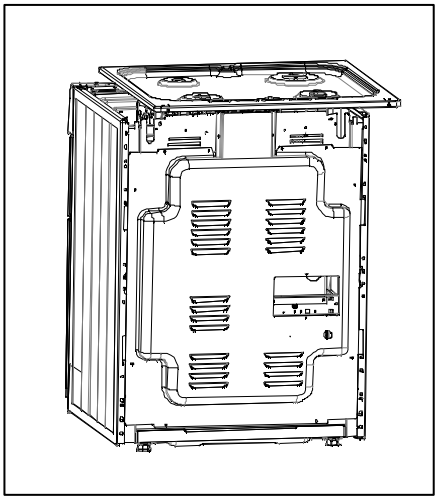
- To take the hob top off, remove the screws fixing the hob to the cooker.

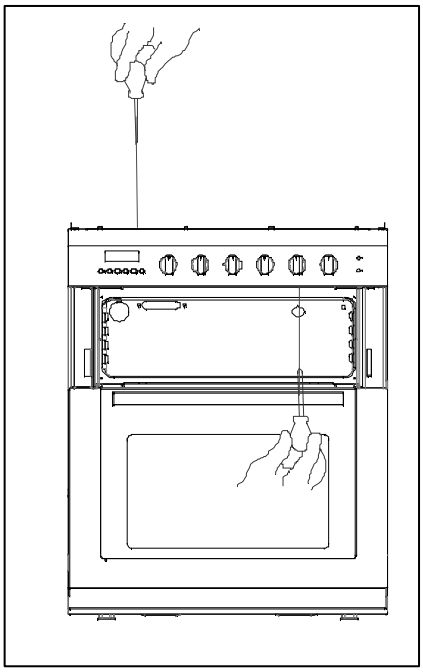




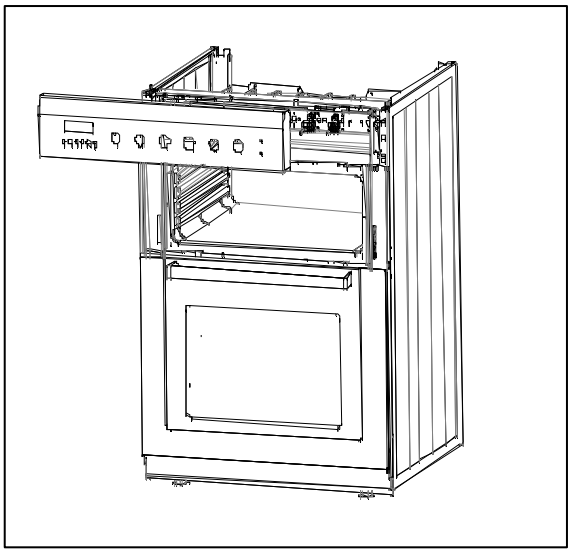


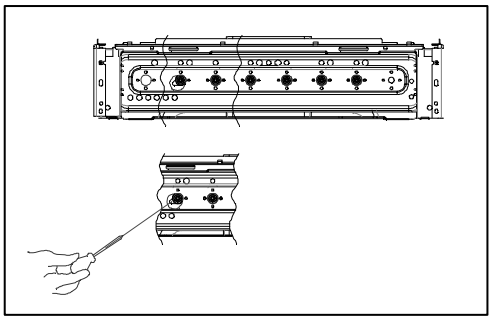
- When all the screws have been removed, slide the hob from the back to the front and lift it off the support brackets which hold the hob down at the front of the cooker.





- To take off the control panel, remove the screws fixing the control panel.
- When the screws have been removed, you can take off the control knobs and remove the control panel by pulling it to the front.





- Locate the adjusting screws for the grill and oven burners. These will be positioned to the left hand side of the grill and oven thermostat taps.

- With the control panel removed, refit the oven and gas thermostat control knobs. Ignite each burner separately and set the control knob to the minimum position.

- Using a suitable screwdriver, turn the screw clockwise to decrease the flow of gas and make the flame smaller. Turn the screw anti-clockwise to increase the flow of gas and make the flamer bigger.

- To establish the correct adjustment, the flame should be approximately 3 - 4 mm in length. For Butane / Propane gas, the adjusting screw must be tightly screwed in.

- Turn the control knob to maximum and then back to minimum two or three times to make sure that the flame does not go out when the control knob is set to minimum.

- If the flame does go out, repeat the procedure again.

- Remove the control knobs for the oven and grill and refit the control panel and hob top taking care to ensure they are fitted correctly.

- Replace all the control knobs.

- Your cooker should now be adjusted correctly to work on LPG gas.

My appliance isn't working correctly

The gas oven burner or grill burner do not light.

* Check that the oven is switched on at your mains supply.

* Check that the fuse in the spur outlet doesn't need replacing.

* Check that there is not a problem with your gas supply

Food is cooking too quickly or too slowly.

* Check that you are cooking at an appropriate temperature and shelf level.

The oven is not cooking evenly.

* Check that the oven is installed correctly.

* Check that you are cooking at an appropriate temperature and shelf level.

The oven light is not working.

* Refer to page 22 and follow the "Replacing the oven bulb" section.

I am getting condensation in my oven.

* Steam and condensation is a natural by product of cooking any food with high water content, such as frozen food, chicken etc.

* You may get condensation in the oven cavity and forming between the oven door glasses. This is not necessarily a sign that the oven is not working correctly.

* Do not leave food in the oven to cool after it has been cooked and the oven has been switched off.

* Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.

IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Baumatic Customer Care Department on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

Baumatic consumables

- **BC001** Degreaser for Dishwashers (200g)
- **BC002** Descaler for Washing Machines and Dishwashers (200g)
- **BC003** Ceramic Hob Cleaner (250ml)
- **BC004** Oven Cleaner (250ml)
- **BC005** Stainless Steel Cleaner and Protector (250ml)
- **BC007** E-Cloth – General Purpose Cloth
- **BC008** Microwave Cover

To order a Baumatic consumable product please call 0123 5437 244 and quote the product code. You can also order online from eshop.baumatic.co.uk

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